



URL: <https://www.foodequipment.com.au/media/catalog/product/b/m/bm11sd-bain-marie-square.jpg>

BM11SD Heated Wet 6 x ½ Pan Bain Marie Square Countertop Display

Quick Overview

- Thermostat Control
- Easy To Clean
- Temp. Read-Out
- Drain Valves
- Air Insulated Tank With Double Skin Stainless Steel Construction
- All Units Complete With Rear Sliding Doors On Rollers
- In-Tank Temperature Probes For Accurate Measurement And Lower Running Costs
- Multiple Element Design For Reliable Operation And Even Temperature
- Improved Infra-Red Heat Lamp Configuration For Optimum Heat & Light
- Toughened Glass On All Sides For Maximum Safety
- Rectangular Base To Easily Drop In To Bench Cut-Out
- Optimum Visibility Of Product - No Unsightly Corner Post To Front
- Mechanical Thermostat Temperature Control
- Takes 6 ½" x 9 ½" Gastronorm Pans Up to 100mm Deep, Double row (Sold Separately)

* Hot Food Holding Cabinets Only, Not Designed To Heat Product

Description

Heated Wet Six x ½ Pan Bain Marie Square Countertop Display - BM11SD

This heated and premium bain marie is constructed with a strong stainless steel make, ideal for restaurants or takeaway stores serving from a range of ingredients and requiring a slow cooking process. It also come with pan dividers, Italian-made heating elements, toughened glass with optimal viewing capacity of your culinary craft, sliding rear doors, overhead heating lamps, safety lock valve drains and a streamlined interior for easy cleaning.

All Stainless Steel

Heated: 35 to 85 ° C

- Thermostat Control
- Easy To Clean
- Temp. Read-Out
- Drain Valves
- Air Insulated Tank With Double Skin Stainless Steel Construction
- All Units Complete With Rear Sliding Doors On Rollers
- In-Tank Temperature Probes For Accurate Measurement And Lower Running Costs
- Multiple Element Design For Reliable Operation And Even Temperature
- Improved Infra-Red Heat Lamp Configuration For Optimum Heat & Light
- Toughened Glass On All Sides For Maximum Safety
- Rectangular Base To Easily Drop In To Bench Cut-Out
- Optimum Visibility Of Product - No Unsightly Corner Post To Front
- Mechanical Thermostat Temperature Control
- Takes 6 × 1/2 Gastronorm Pans Up to 100mm Deep, Double row (Sold Separately)

* Hot Food Holding Cabinets Only, Not Designed To Heat Product

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

Net Weight (Kg)	38
Width (mm)	1060
Depth (mm)	630
Height (mm)	700
Packing Width (mm)	720
Packing Depth (mm)	1120
Packing Height (mm)	730
Power	15A; 240V; 2.5kW